

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 09/10/13    **Time:** 13:00    **Collector:** Michael J. Dennis  
**Temperature Controls:**    **Raw:** 4.5 °C    **Processed:** 4.5 °C    **Size:** Quart  
**Processor/Distributor:** ORIGIN FOOD GROUP    **ID#:** 37-165

**Sample Receipt:**

**Date:** 09/11/13    **Time:** 07:50  
**Temperature:**    **Raw:** 0.5 °C    **Processed:** 0.5 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES091113-0133**

**SAMPLE INFORMATION**

**RAW AND PROCESSED DAIRY PRODUCTS**

**CONTAINERS**

Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1316	Oct. 24	Quart	Yogurt	Not Found		<1 EHSCC/g				
1317		100 mL	In Plant Raw		Not Found		10000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Lyons  
**Plating Date:** 09/11/13    **Time:** 10:40  
**Temperature when Analyzed:** 0.5 °C

**PAC:** 0    **Equip:** 0  
**Air Density:** 0 /15 min    **Diluent and NB:** 0/-  
**Incubation Temperature:** 32.0 °C  
**Inhibitor Test Used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Approved By:** Susan Beasley